

Ladies' Aid Cook Book

1909

*Presbyterian Church
Dinuba, California*

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Ladies' Aid Cook Book

Compiled by

*Ladies of the Presbyterian
Church, Dinuba, Cal.*

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THE KARNAK

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Soups

OYSTER SOUP.

Put 1 quart of milk on stove; drain juice off 1 can of oysters in it. When hot add salt, pepper and butter size of an egg, and 4 rolled crackers. Add oysters last. When cooked for five minutes serve. Two dozen fresh oysters can be used instead of a can of oysters if preferred.

MRS. W. SIBLEY.

TOMATO SOUP.

Chop a large onion and cook in a pint of boiling water. Drain the liquor from a can of tomatoes. Press the tomatoes through a colander, then add them and the liquor to the onion, together with 1 quart of soup stock, and salt and pepper for seasoning. Cook fifteen minutes. Serve crackers or toasted bread cut in squares.

MRS. CHAS. SIBLEY.

VEGETABLE SOUP.

Take a good sized soup bone with plenty of meat on it. Wash and put into a soup kettle, add cold water, about one-third more than the quantity desired, and season with salt and celery root to taste. Cook slowly for two hours and then strain. Add a small piece of cabbage, 1 large potato, 1 onion, a small piece of turnip, all chopped fine, 1 tablespoonful of rice and 1 cup of tomatoes. Put into kettle and cook until vegetables are tender.

MRS. CHAS. SIBLEY.

VEGETABLE SOUP.

One-half lb. nice tender beef or veal, boil slowly until tender. Slice 2 large onions, 2 potatoes, $\frac{1}{4}$ head cabbage (or any vegetables you like), add to boiling broth with butter size of 2 eggs and 2 tablespoons of nice sweet lard, salt and pepper to taste; boil one hour. If you like beef left in soup cut in small pieces before boiling, if not, take

out, put in baking pan, butter, pepper, and keep in hot oven for five minutes, then you have meat and soup, too.

MRS. BETTIE LANDERS.

TOMATO SOUP

One quart of milk, let come to boil, add $\frac{1}{2}$ teaspoon soda, 1 pint cooked tomatoes, 1 small onion cut in small pieces, browned in butter, salt and pepper to taste.

POTATO SOUP.

Six boiled and mashed potatoes, 1 quart of milk, $\frac{1}{4}$ lb. butter, season with pepper and salt. While mashing add the butter and pour in gradually the boiling milk. Stir well and strain through a sieve. Heat once more. Beat up an egg, put in the soup tureen and pour over it the soup when ready to serve.

E. K.

HOME MADE NOODLES.

Wet with the yolks of 4 eggs as much flour as will make a firm paste. Roll thin as possible and cut into bands an inch in width. Dust them with flour and place four of them one upon the other. Cut in finest strips. Separate and spread upon board to dry a few minutes before using. Drop slowly into any kind of soup and boil five minutes.

CREAM CELERY SOUP.

Boil a small cup of rice in 3 quarts of milk until it will pass through a sieve. Grate white part of 2 heads celery (3 if small) and add this to rice milk after being strained. Put to it a quart of fine white stock. Let boil until celery is tender. Season with salt and pepper, dash of cayenne. Substitute cream for milk if obtainable.

MRS. J. SMITH.

Vegetables

ASPARAGUS.

Scrape the stems of asparagus lightly, then throw into cold water and wash; tie in bunches of equal size, put into boiling water and boil twenty minutes. While cooking toast slices of bread after removing crust. When asparagus is tender, lift out, lay on toast. Serve with white sauce or melted butter. White sauce: Mix two tablespoons sifted flour with $\frac{1}{2}$ teacup warm butter. Place over fire sauce pan with a pint of sweet milk, salt spoon of salt, dash of pepper. When milk boils add flour and butter. Stir briskly until it thickens like cream.

MRS. WM. MACKERSIE.

BAKED SWEET POTATOES.

Pare sweet potatoes, cut in halves lengthwise, rub over with salt and lay in pan, sprinkle with sugar and dot thickly with bits of butter. Bake until tender.

MRS. V. E. SLOANE, Orosi.

POTATO PUFFS.

Take 2 cups cold mashed potatoes and stir into it 1 tablespoon melted butter, beating to a cream before adding anything else, then add 2 eggs beaten very light, 1 cup cream, and salt and pepper to taste. Beat all well and pour in dish. Bake in quick oven until a nice brown. If properly mixed will be light and puffy.

MRS. V. E. SLOANE, Orosi.

MASHED SWEET POTATOES.

Take nice clear potatoes, peel them and boil until tender, then mash. Season with salt, pepper and butter, also cream, but not as much as for Irish potatoes.

MRS. V. E. SLOANE, Orosi.

SCALLOPED POTATOES.

For 1 quart potatoes cut very small allow a large cupful of milk. Use cream if you have it. Make a cream

dressing of the milk, 1 teaspoonful of flour and 1 table-spoonful of butter. Cook on the stove until it thickens (dressing.) Put a layer of potatoes in a baking dish, season with salt and pepper and pour on a little of the cream dressing. Continue until all is used. Cover the top with rolled cracker crumbs and bits of butter. Bake twenty minutes.

MRS. ELAM.

PARSNIP CHIPS.

Scrape young, tender parsnips, slice very thin; let stand in cold salt water for one-half hour, dry and fry in hot fat until crisp.

EGG PLANT.

Wash and peel, cut into slices one-half inch thick; lay in salted water twenty minutes. Dry each slice on cloth. Then dip in egg and brown bread crumbs and fry over a quick fire for fifteen minutes, or until well done and nicely browned.

MRS. ROY DEMAREE.

BAKED CAULIFLOWER.

Boil cauliflower in salted water until tender; drain, break in small pieces, put layer of bread crumbs in dish, then layer of cauliflower with bits of butter scattered over, enough milk to cover. To each pint of milk add 1 teaspoon corn starch. Bake until brown.

RICE FOOD (OR PELAFE).

Take 2 tablespoonfuls butter, melt it in a pan, and take 2 cups rice and wash it in two waters, fry it in the butter till it gets a little brown; keep up stirring (be careful not to burn), and take two good sized tomatoes, or 1 table-spoonful catsup and 1 teaspoonful salt. Mix them well, add 4 cups broth (or hot water could be used, too); let it cook about ten minutes, till it gets dry. If the rice is not cooked enough, add more broth, or water.

MRS. L. G. YALE.

FRIED CORN.

Husk and silk several ears of corn, cut about half the kernel from the cob and scrape off the rest. Heat a large lump of butter in the frying pan, put in corn, season, cover tightly, cook slowly and stir often. Do not brown.

MRS. FRANK STARK.

SPANISH CORN.

Two tablespoons olive oil, 2 chilli copini, 1 clove garlic. When smoking hot add 1 can corn. Cook on back of stove for twenty minutes.

MRS. FRANK STARK.

SPANISH BEANS.

Pink beans 2 cups, pickle pork 1 lb., 1 large onion, 1 can tomatoes, 3 red peppers, garlic 3 parts.

MRS. HATTIE ROSS.

BAKED BEANS.

Take 1 cup each of white beans and brown, put on in cold water with pinch of soda and boil until tender. Then add 1 pint tomatoes, couple of slices of bacon, 1 large onion and water if necessary. Pepper, salt and sugar to taste. Put in oven and bake for two hours.

MRS. WM. PUTNAM.

LIMA BEANS.

Take 2 cups of beans, wash, then pour boiling water over them and partly cook. Then drain off water, add more boiling water and salt to taste. When cooked tender drain off the water and add $\frac{1}{2}$ cup of cream and butter the size of a walnut.

MRS. AGNES FITZSIMMONS, Orosi.

BEAN CROQUETTES.

One cup navy beans, 1 tablespoonful olive oil, 1 teaspoon salt, bread crumbs, 1 egg beaten. Cover beans with water, soak over night, drain and cook until tender. Drain, press through colander, add salt and olive oil, mix thoroughly and roll into croquettes. Dip into beaten eggs. Roll in bread crumbs and bake in moderate oven. Serve with tomato sauce.

MRS. E. C. SCRUGGS.

CREAMED CABBAGE.

Chop cabbage, put into sauce pan, cover about half with water and boil until tender. When about done remove cover and let water boil out pretty well. Stir in one cup of cream, salt and pepper to taste. When it boils add 1 tablespoon of flour stirred into a little milk. Let boil slowly five minutes or until thickened.

MRS. R. DEMAREE, Orosi.

ESCALOPPED SQUASH.

Pare and cut the squash into small pieces and boil until tender, but not soft enough to mash. Butter a baking dish and cover the bottom with a layer of squash over which sprinkle a little salt, sugar and a few bits of butter. Keep on until the dish is full. Sprinkle with grated nutmeg, pour in $\frac{2}{3}$ of a cup of milk and bake in a moderate oven.

LAURA M. JONES.

FRIED STRING BEANS.

String and wash 2 quarts beans, put into deep frying pan 2 spoons butter or lard, 1 teaspoon salt and cover closely and cook one hour, stirring frequently to prevent burning. When almost done put a cup of water on them and let cook for fifteen minutes.

MACARONI TOMATOES SPANISH.

One pint tomatoes, 3 small onions, 1 quart cooked macaroni. Fry onions to a light yellow. Cook tomatoes and macaroni separately. Add all together and stew slowly for three-fourths of an hour. Add sugar, salt and pepper to taste.

MRS. JAMES COOK.

BAKED TOMATOES.

Take the tomatoes from one can, rejecting most of the juice. Put them in small pan, sprinkle with salt and pepper. Over top add butter and 1 tablespoon sugar. Cover with bread crumbs browned in butter. Bake half hour.

OAK HILL POTATOES.

Four large cold potatoes, 6 hard boiled eggs sliced, 1 clove garlic or onion, 2 cups cream dressing. Same as scalloped potatoes.

MRS. FRANK STARK.

CORN PUDDING.

Scrape the substance of twelve ears of green uncooked corn (better scraped than grated), add yolk and whites beaten separately of 4 eggs, a teaspoon of sugar, same of flour mixed in a tablespoon of butter, a little salt and pepper, 1 pint of milk. Bake about one-half or three-quarters of an hour.

BAKED SWEET POTATOES.

Wash and scrape, split lengthwise, steam or boil until tender. Drain and place in baking dish with lumps of butter over them, pepper and salt, then sprinkle thickly with sugar and bake until browned nicely.

Entrees

OYSTER OMELET.

Clean 1 cup of oysters and cook until plump; drain and reserve liquor. Melt 2 tablespoons butter, add 2 tablespoons flour, $\frac{1}{2}$ teaspoon salt, and a few grains pepper, then pour on gradually, while stirring constantly, the oyster liquor and enough milk to make one cup of liquid. Separate the yolks from the whites of 3 eggs. Beat the yolk until thick and lemon-colored; add $\frac{1}{2}$ teaspoon salt, few grains pepper, and 3 tablespoons hot water. Beat the whites of 3 eggs until stiff and dry, cutting and folding them into first mixture until they have taken up mixture. Heat omelet pan, and butter sides and bottom of pan with 1 tablespoon butter. Turn in mixture, spread evenly, place on range where it will cook slowly, occasionally turning the pan that omelet may brown evenly. When well "puffed" and delicately browned underneath, place pan on center grate of oven to finish cooking the top. Spread oysters on one-half of omelet, fold, turn on a hot platter, pour around sauce and garnish with parsley.

MACARONI AND CHEESE.

Break a quarter lb. of macaroni into a kettle of boiling slightly salted water, boil till tender; drain and blanch in cold water. Make a gravy with 1 heaping tablespoonful of flour moistened with cold water or milk stirred into a cup of boiling milk. Add a lump of butter the size of a walnut and season with salt and pepper to taste. Put in a baking dish alternate layers of macaroni, grated cheese and the gravy till all has been used. Then sift over with bread crumbs and brown in oven. Serve in baking dish. If more is required double the recipe.

MRS. H. H. BURUM.

FRITTER BATTER.

One cupful flour sifted twice with a rounded teaspoonful of baking powder and a half teaspoonful of salt, 1 tablespoonful of butter or olive oil, 1 cupful milk, 1 teaspoonful sugar, 2 eggs. Beat the yolks and sugar together, add butter or oil; beat hard for one minute, put in the milk, then the flour, alternating with the stiffened whites. Do not mix until you are ready to cook the fritters. If you are making plain fritters drop large spoonfuls of the batter into the hot fat, a few at a time, and when they are a golden brown take out with a skimmer and dry in a hot colander.

MRS. ELAM.

HAM OMELET.

Take 2 medium sized slices of ham cut into small pieces and fry brown. Beat 4 eggs and 4 tablespoonfuls of cream or milk until very light; add to the ham. Slip a knife under the omelet in the bottom of the pan to keep from scorching, season, fold together and turn on to a hot dish.

STUFFED EGGS.

Hard boil half a dozen eggs; when cold cut in two and remove the yolks. Mince the yolks fine and add chopped olives, cold minced veal or chicken, salad dressing and salt and pepper. Fill the cavity in the egg with the mixture.

CHEESE STRAWS.

One cup grated cheese, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ tablespoons butter; rub butter into the flour, then add $\frac{1}{2}$ teaspoon salt and the cheese. Mix with water as for pie crust. Roll thin, cut into straws and bake in hot oven. They are nice served with salad. If made the day before using, toast in the oven a few minutes.

BAKED EGGS.

Have your gem pans hot and well buttered. Break each egg into a separate pan and set in a hot oven for four or five minutes. Place on buttered toast. Heat 2 tablespoonfuls of butter in a pan and stir into it 1 large tablespoonful of flour. When smooth pour in very slowly 1 cup of milk, season, let boil up and pour over the eggs and toast.

EGGS WITH CREAM SAUCE.

Make a sauce. Put into a pan 2 tablespoonfuls of butter and melt. Stir into this 1 ½ tablespoonfuls of flour, stir all the time, then pour in about 1 pint of milk; stir until it thickens, salt and pepper to taste. Boil eggs hard, shell and cut into halves, arrange on platter and pour sauce over. Nice for supper.

SCALLOPED CHEESE.

Put into a baking dish a layer of bread or cracker crumbs, bits of butter, pepper and salt, then a layer of grated cheese. Then alternate crumbs and cheese until the dish is full. Heap crumbs on top, pour over a cup of cream. Bake a light brown.

COTTAGE CHEESE.

Put the sour milk on the back of the stove until the curd has separated from the whey. Pour in a cheese cloth and let drain until quite dry. Put in a bowl with pepper, salt, a little butter and cream and stir to a smooth paste.

CHICKEN SANDWICH.

One cup chopped chicken, 1 cup chopped walnuts; mix with mayonnaise dressing, spread on lettuce leaf and put between thinly sliced buttered bread.

One can veal loaf, 2 or 3 hard boiled eggs chopped fine. Put in mixing bowl and mash together. Add 1 cup mayonnaise dressing, spread on lettuce leaf and put between thinly sliced buttered bread.

One cup cold boiled tongue and 1 dozen olives chopped fine and mix together with mayonnaise dressing. Spread on lettuce leaf and put between thinly sliced buttered bread.

CHEESE SANDWICH.

Take 2 hard boiled eggs. Separate the yolks from the whites. Mash yolks smooth. Chop the whites very fine. Add butter size of a small egg or 2 tablespoons of thick sweet cream, 3 heaping tablespoons grated cheese and beat well. Add salt to taste and mustard if desired. Put on lettuce leaf between thinly sliced buttered bread.

MRS. SUSIE SIBLEY.

HAM AND EGG SANDWICHES.

Take bits of ham, chop fine 1 large cupful. Put in a sauce pan butter size of an egg. When hot add meat seasoned with pepper and mustard. When it is thoroughly heated through, not too hot, beat 3 eggs and stir in. When cool spread between sliced bread buttered.

PEANUT SANDWICHES.

First shell and grind peanuts moderately fine. Then cut your bread in slices about a quarter of an inch thick and dip one side of each slice in melted butter, sprinkling generously while the butter is still soft with the peanuts. The nuts may be salted if wished, and the sandwiches served with or without crust and cut into any desired shape.

MRS. S. ERNEST BURUM.

NUT SANDWICHES.

Mix equal parts of grated Swiss cheese, and chopped walnut meats. Season with salt and cayenne pepper. Spread between thin slices of bread slightly buttered.

MRS. H. T. SEIFRIED.

CHEESE SANDWICHES.

Chop the whites and mash the yolk of 4 hard boiled eggs. To these add about 1½ cups grated cheese, moisten with salad dressing and a little lemon juice, spread on bread.

MRS. W. C. HOUSER.

SALMON SANDWICHES.

Mortar the yolks of 4 hard boiled eggs, add ½ the contents of a can of best salmon, drained. Now add 2 table-spoons of home made tomato catsup. Spread mixture on bread.

MRS. H. THOMPSON.

SALAD SANDWICHES.

Equal parts of cold boiled tongue and breast of chicken, chopped very fine, and pounded to a paste; season with salt, celery salt, cayenne and moisten with mayonnaise or boiled dressing. Put on baking powder biscuit or rolls.

MRS. C. W. SEIFRIED.

GRAHAM SANDWICHES.

Chop or run through food chopper any kind of cold cooked meat. Season with salt, pepper, a little cayenne pep-

per and mixed mustard, a trifle of vinegar or mayonnaise dressing. Mix to a smooth paste and serve between thin slices of buttered graham bread. MRS. W. SIBLEY.

CELERY SANDWICHES.

Equal parts finely minced celery and cheese. Moisten with mayonnaise dressing or whipped cream. Spread on buttered slice of bread. MRS. W. SIBLEY.

Fish

"I whipped away the weeds and foam,
I fetched my sea-born treasures home."

VINAIGRETTE SAUCE FOR FISH.

One teaspoon pepper, 1 teaspoon salt, $\frac{1}{2}$ teaspoon mustard, $\frac{1}{2}$ teacup vinegar, 1 tablespoon oil or vinegar. Mix all slowly together. (Cold).

TARTARE SAUCE FOR FISH.

Boil 1 teaspoon finely chopped onion in $\frac{1}{4}$ cup vinegar two or three minutes, add $\frac{1}{2}$ tablespoon butter, yolks of 4 eggs beaten and added gradually. When it thickens take from stove and add 1 teaspoon salt, pinch cayenne and $\frac{1}{2}$ tablespoon chopped cucumber pickle.

HOT CANNED SALMON.

Set can of salmon in dish of boiling water. When hot pour off oil and place in hot dish, pouring over it equal parts butter and vinegar boiled together. Add fresh cut parsley to dish.

DRAWN BUTTER SAUCE (FISH).

One-half cup butter, dessertspoonful flour rubbed well together. Put into a saucepan with 1 cup water. Cover and set in a vessel of boiling water. Season with suet and pepper. Do not let boil. When thoroughly mixed take off.

EVA BURUM.

SCALLOPED FISH.

Pick any cold fish into small bits removing all the bones. Take 1 pint of milk, a piece of butter the size of an egg, a piece of parsley minced fine, a quarter of a teaspoonful of mustard. Stir into 2 tablespoonfuls flour. Grease a baking dish with butter, put first a layer of the minced fish, then a layer of the dressing, until the dish is full. Spread a

layer of cracker crumbs on top and bake until nicely browned.

ITALIAN FISH CHOWDER.

Put 2 tablespoons olive oil into frying pan, add 1 small onion, 1 cup of tomatoes, $\frac{1}{4}$ glass of vinegar; add about 2 lbs. rock cod and let boil twenty-five minutes, being careful not to burn. Salt and pepper to taste.

MRS. HATTIE ROSS.

FISH CROQUETTES.

Any cold fish boiled, baked or fried, from which all fat, bones and skin have been removed, chopped fine; $\frac{1}{2}$ as much mashed potatoes rubbed to a cream with a little butter. Mix thoroughly, make into balls, dip in beaten egg, roll in cracker crumbs and fry brown.

MRS. C. C. THREEKELD.

BAKED SALMON.

Place in baking pan and sprinkle with salt and pepper, bits of butter and flour; pour over it sweet milk until nearly covered and bake three-quarters of an hour.

FISH CROQUETTES.

One cup salt fish, 1 teaspoonful butter, $\frac{1}{4}$ saltspoon pepper, 1 pint potato, 1 egg well beaten. Wash the fish, pick in half inch pieces and free from bones; pare the potatoes and cut in quarters; put potatoes and fish in stew pan and cover with boiling water. Boil twenty minutes or until potatoes are soft. Drain off all the water, mash and beat fish and potato very light; add butter and pepper and when slightly cool add egg and more salt if necessary. Shape and fry one minute in smoking hot lard. Fry a few at a time; more will cool the lard. Lard should be hot enough to brown a piece of bread while you count forty.

Drain on a piece of brown paper.

MRS. ELAM.

FRIED OYSTERS.

Drain and dry on towel, season with salt and pepper. Roll oysters in bread crumbs, then in beaten egg, again in crumbs. Let stand an hour, then place a layer in the frying basket and plunge in boiling fat. Cook $1\frac{1}{2}$ minutes. Drain on soft brown paper.

MRS. LEROY G. SMITH.

BAKED SALMON (CANNED).

One can salmon chopped, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup fine soft bread crumbs, 2 eggs beaten, 1 tablespoon melted butter, pepper and salt. Sauce: Three tablespoons melted butter, 1 tablespoon flour, 1 cup milk, salt and pepper. Cut two or three hard boiled eggs in slices. Add just before serving.

To Scale Fish

Fish may be scaled much easier by first dipping them into boiling water for a minute.

Meats

WHAT GOES WITH WHAT.

Following is a table of things considered the proper caper:

- With roast beef serve horseradish.
- With roast mutton serve currant jelly.
- With boiled mutton serve caper sauce.
- With roast pork serve apple sauce.
- With boiled chicken serve egg sauce.
- With roast lamb serve mint sauce.
- With roast turkey serve cranberries.
- With roast duck serve currant jelly.
- With mackerel serve gooseberries.
- With roast goose serve apple sauce.

BAKED RICE HASH.

One cup cooked beef, 1 cup cooked rice, 1 cup milk, 1 egg, 2 tablespoons butter, salt and pepper. Chop the meat, put the milk on the stove and when hot add the other ingredients except the egg. Stir for 1 minute and remove from fire; add the egg well beaten, turn the hash into a dish and bake 20 minutes till very brown. Add gravy if you have it.

MRS. J. H. McCRACKEN.

MEAT LOAF.

Two lbs. round steak, 1 lb. lean pork, 1 onion. Grind all together in a grinder. Add 2 eggs, salt, pepper, sage and nutmeg to taste, then add 6 slices of soaked bread, mix well and form into a loaf. Sprinkle with cracker crumbs and bake 1 hour in quick oven.

MRS. FRANK HAMMON.

DIPPED STEAK.

Take a good steak and drop it into boiling water, then dip it in flour; put in water again and flour the second

time, then drop into boiling fat. Cook to a golden brown.

MRS. V. E. SLOAN, Orosi.

ROLLED STEAK.

Take 1 steak, over which sprinkle salt and pepper, then spread thickly with bread crumbs and onion and a little butter. Roll tight and tie. Bake for half an hour, or till tender.

MRS. JAMES COOK.

SPICED BEEF.

Four pounds of beef. Wash the meat and cut off any part that is not sweet and clean. Be careful to get out all fragments of bones. Cut the meat in small pieces and just cover with boiling water. Skim carefully as it boils and then simmer until the meat falls to pieces and the liquor is reduced to one-half a pint. Remove the meat; season the liquor highly with salt, pepper and sage and thyme, add it to the meat and mix with a fork until the meat is all broken. Put in a pan, then put a plate and weight so as to press it. When cold, cut in slices.

MRS. D. M. EDWARDS.

CURRIED STEAK (OR CHICKEN).

Take 1 round steak and cut into small squares; roll in flour and brown in butter or lard. Take 1 large onion and fry to a golden brown in a separate pan; then add the two together, pouring over this enough water to make a nice gravy. Season to taste with salt and pepper. Ten minutes before serving add 1 heaping tablespoon curry powder, and sugar to taste. Serve with rice boiled dry.

MRS. WM. PUTNAM.

MINCED STEAK.

Take 1 round steak and run through mincer, brown thoroughly and sprinkle over this 1 tablespoon flour and enough water to keep stewing. Add 1 small onion and salt and pepper to taste. Stew slowly for an hour and serve with mashed potatoes.

MRS. ROY DEMAREE.

SMOTHERED STEAK.

Take 25-cent round steak, cut in two pieces; prepare a dressing of stale bread crumbs seasoned with salt, butter

or suet the size of an egg, two medium sized onions, three or four green peppers. Put the onions and peppers through the meat chopper. Moisten with water as for chicken dressing. Place one piece of meat in roaster or dripping pan, then a layer of dressing, then another of meat; cover with dressing. Put one teacup of hot water in bottom of roaster, cover, put in oven and bake 1 hour or until done and nicely browned.

MRS. R. DEMAREE, Orosi.

ROAST TURKEY WITH SAGE DRESSING.

Dress the turkey carefully and rub inside and out with salt and pepper. Stuff with a dressing prepared as follows: Take a loaf of stale bread and one-third as much corn bread crumbs, soften by pouring over warm (not boiling) liquor where the giblets have been boiled, sprinkle with two teaspoons powdered sage, one-fourth teaspoon black pepper, and salt to taste; add tablespoon of butter and mix well together. Giblets may be cut in bits and added to dressing. Sew up opening and place in roast pan, add half pint water and roast till tender. A turkey weighing ten pounds requires three hours. When tender remove cover and baste with butter and dredge with a little flour—this gives a frothy appearance. When done remove from pan and make gravy by adding more water and thickening.

MRS. S. D. COCHRAN.

OYSTER DRESSING FOR TURKEY.

Take loaf of stale bread, cut off crust, break in pieces, sprinkle with a little salt and pepper, drain off liquor from quart of oysters, bring to boil and skim, pour over bread warm (not boiling) add one-half cup melted butter. Mix all together, adding lastly the oysters being careful not to break.

(SELECTED.)

IRISH STEW.

Take 6 medium sized potatoes and slice thin. Add to this 1 lb lean mutton cut into strips, 1 large onion, and salt and pepper to taste. Cook for 1 hour and a half.

MRS. W. MACKERSIE, Orosi.

MEAT CROQUETS.

To this amount of 2 cups of meat chopped, 1 tablespoon

butter, 2 tablespoons of flour, 1 cupful of milk or cream, 1 egg, 1 teaspoon of onion juice, 1 teaspoon of salt, $\frac{1}{2}$ of pepper, a dash of cayenne and nutmeg, mix together, roll in molds; stand for some time before frying.

MRS. FRANK STANLEY.

BEEF PIE WITH POTATO CRUST.

Cut cold meat and onions in a pan, add salt, pepper and let cook until onions are tender. Then add a little thickening. When done put in a dish, cover with warm mashed potatoes and set in oven a few minutes.

MRS. C. W. SEIFRIED.

HAMBURG LOAF.

Two pounds hamburg steak, 1 large onion chopped fine, 1 cup cracker crumbs. Mix all together, adding salt, pepper and a pinch of thyme; make into a round loaf, put into a baking pan, dredge top with flour, lay two slices of bacon on top and bake forty-five minutes. Gravy: Make same as brown gravy and add half a pint of strained tomato juice and a little Chili powder. When loaf is done put it on a platter and pour gravy over it, and serve.

MRS. GEORGE D. SMITH.

NEW YORK CUT.

Get a steak about $2\frac{1}{2}$ inches thick from the prime rib. It is really the New York cut. Salt and pepper either side and sprinkle liberally with ginger. Put in baking pan and lay on top of steak two slices of lemon and two of onion. Put two tablespoons Worcestershire and four tablespoons strained tomato juice over steak and bake twenty minutes in hot oven, adding enough water or broth to prevent burning. Thicken gravy and chopped or whole mushrooms may be added to it. Great! Try it.

MRS. GUY COUGHRAN.

MOCK DUCK.

Take a steak (round steak if possible) about two inches thick, season with salt, pepper and sage, cut dry light

Home-made Candies and

bread in dices and heap on one half; turn the other half over on it, place in bake pan, half cover with water and bake in a hot oven.

LAURA M. JONES.

VEAL LOAF.

Chop 3 lbs. of leg veal, 6 rolled crackers, butter size of an egg, 2 eggs, salt, pepper, mix together, make in solid loaf. Take the white of eggs and some of the crackers, moisten with water, spread smoothly on top of loaf. Bake in pan, set in another pan one hour. Good cold.

MRS. Y. F. WILLIAMS.

VEAL STEAK WITH OYSTER SAUCE.

Broil a steak in the usual way, then take the liquor from a can of oysters; mix together five ounces of butter, a tablespoonful of flour, stir into the liquor; as soon as it boils, put in the oysters. Let it come to a good boil, then pour over the steak, and serve it hot.

MRS. D. M. EDWARDS.

VEAL CUTLETS OR STEAK.

First remove all hard edge and gristle, slit the edges and dip in egg, then bread or cracker crumbs; lay in hot fat, brown quickly, turn, then cover and set on top of stove and turn again later. Cook till thoroughly done. Season well before turning. They may be very nice dipped in corn meal and treated the same way.

MRS. SETH SMITH.

FRIED CHICKEN AND RICE.

Cut up a chicken and parboil with salt enough to season. When a little tender fry in butter. Serve with boiled rice on platter. Make a gravy by thickening water in which chicken was parboiled, season and pour over chicken and rice. Serve.

MRS. W. SIBLEY

VEAL OYSTERS.

Cut veal from the leg or tenderloin, into pieces the size of an oyster, season with pepper, salt and a little mace; dip in egg, then into cracker crumbs and fry. They both look and taste like oysters. To be eaten with tomato sauce.

MRS. WASGATT.

Hot Chocolate at Brower's

BEEF A LA BRAISE.

Two pounds beef, boil tender then add small piece of suet or beef fat, two or three slices of onion, slice a carrot fine with celery and parsley, salt and pepper to taste. Steam in the juice until almost dry; when done pour the gravy over the meat on a platter and garnish with the carrot and parsley.

MRS. FRANK HAMMON.

CHICKEN IN A BLANKET.

Dress chicken as for roasting. Parboil till tender, then fill with dressing made of 1 finely cut onion, 1 egg beaten, 1 cup of bread crumbs, butter size of walnut. Salt and pepper to taste. Make a rich biscuit dough, roll large enough to cover chicken and wrap it up well. Lay in deep pan and cover with another. Baste with the liquor boiled in and bake half hour; lift cover and brown.

MRS. SETH SMITH.

POT ROAST WITH BROWN GRAVY.

Put table spoon of lard in kettle. When hot put in meat and brown on all sides. Be careful not to burn. Add one pint of water and keep adding just enough water to steam nicely until tender. Then cook down low for gravy.

MRS. AGNES FITZSIMMONS, Orosi.

DOVE PIE.

Clean one dozen doves and halve them; put into about two quarts of water and when it boils skim off the scum; next add salt, pepper, one bunch of minced parsley, one onion chopped fine and three whole cloves; put in half pound of salt pork cut in small pieces and let all boil till tender. Thicken with browned flour and put in butter size of an egg; remove from fire and let cool. Lay some of the birds in a pan lined with rich crust, then some sliced potatoes, till the pan is filled. Put the crust around the sides and on top and bake in a moderate oven.

MRS. A. G. McCracken.

FRICASEED CHICKEN.

Cut up chicken as for boiling. When tender put in dish to keep hot with one teacup of its broth. To the remainder, which should be a pint, add 1 egg well beaten, 1 table-spoon butter, 1 teaspoon chopped parsley. Salt and pepper

and boil until it thickens. Add also half tablespoon flour. Pour over chicken and garnish with hard boiled eggs and parsley. Another way is to add can of mushrooms to gravy.

MRS. A. G. McCracken.

ESCALLOPED OYSTERS.

For a dish holding one quart oysters first put in layer fine, light bread crumbs, little pieces of butter, salt and pepper, and alternate layers oysters and crumbs until dish is filled. Have crumbs on top. Pour over all cup of milk. Bake one hour.

MRS. A. G. McCracken.

Bread

POPOVERS.

1 teacup sweet milk, 1 teacup flour, 2 eggs, 1 teaspoon butter, 1 teaspoon salt. Beat eggs thoroughly and bake in deep gem pans in fifteen minutes.

SNAILS.

One pt. yeast, $\frac{1}{2}$ scant cup of lard, $\frac{1}{2}$ scant cup of sugar, prepare same as for bread and let rise. Knead and roll quite thin, spread with butter, sprinkle with cinnamon and raisins, roll the same as for jelly roll, slice and put in buttered pans to rise. MRS. W. F. DAY.

ROLLS.

One pint milk scalded, $\frac{1}{2}$ cupful yeast, 1 cupful warm water, 3 cupfuls flour, 2 even tablespoonfuls melted butter, 1 teaspoonful salt, add flour sufficient to knead. Pour hot milk gradually into 3 cupfuls flour, beat smooth, then add yeast, warm water. Let it rise until light. Stir in melted butter, sugar, salt and flour enough to make a stiff dough. Let it rise again until light. Bake in a quick oven. Rub with butter when taken from oven.

MRS. J. A. HOSKINS.

GRAHAM MUFFINS.

Two cupfuls graham flour, 1 cupful wheat, 3 tablespoonfuls of sugar, 1 tablespoonful baking powder, 1 egg beaten well with a pinch of salt, 1 cupful milk or cream. Mix well then add $\frac{1}{2}$ cupful milk. MRS. ELMER SIBLEY.

BROWN BREAD.

One full cup graham flour, $\frac{3}{4}$ cupful white flour, fill the cup up with graham flour, $\frac{1}{2}$ cupful corn meal, fill up with graham flour, $\frac{1}{2}$ teaspoonful soda, 1 cup molasses, 1 cupful sour cream (sour milk can be used instead, but add a small piece of butter). Steam three and a half hours. MRS. W. H. ELAM.

GRAHAM BREAD.

To each loaf take 1 teacupful of sponge made from white flour, 1 pint warm water, $\frac{1}{2}$ teaspoonful salt, 1 tablespoonful molasses or sugar, add enough graham flour to make batter stiff enough to drop off spoon. Put into greased pans, let rise. When very light bake in a hot oven until very brown.

MRS. W. SIBLEY.

GRAHAM BREAD.

Three and one-half cupfuls flour, 3 heaping teaspoonfuls best baking powder, 2 heaping teaspoonfuls sugar, 1 heaping teaspoonful salt, $2\frac{1}{2}$ cupfuls sweet milk.

MRS. CHARLES.

BISCUITS.

One quart sifted flour, 1 tablespoonful lard, $\frac{1}{2}$ teaspoonful salt, 1 cupful sour milk, 1 heaping teaspoonful best baking powder. Put a little soda into the milk to sweeten it. Mix all together and beat well, making a soft dough. Sprinkle flour over bread board. Spread dough upon it and pat out with hands to desired thickness; cut out biscuit, dip in hot lard and bake.

MRS. CHARLES.

LIGHT BREAD.

Make a sponge at night as follows: 1 Magic yeast cake dissolved in a cupful of luke warm water, 1 tablespoonful salt, 2 tablespoonfuls sugar, 3 potatoes cooked and mashed smooth, 2 pints water. Mix together and mix enough flour for a stiff batter. Leave until morning, then mix down stiff, let raise and then work again and put into pans to raise again. Bake one hour.

MRS. WM. F. PATTERSON.

CORN BREAD.

Two cupfuls corn meal, 1 tablespoonful salt, 2 cupfuls sour milk or cream, 1 teaspoonful soda dissolved in milk, 1 tablespoonful melted butter, 2 eggs, $\frac{3}{4}$ cupful white flour, 1 heaping teaspoonful baking powder. Stir well and pour into a hot buttered pan. Bake one-half hour in hot oven.

MRS. ROBERT DUNN.

STEAM CORNBREAD.

Two cupfuls sour milk, 2 cupfuls corn meal, 2 cupfuls graham flour, 2 tablespoonfuls molasses, 1 teaspoonful soda,

1 teaspoonful salt. Steam two and one-half hours and brown in oven ten minutes. Fine. MRS. E. E. FIX.

GRAHAM CRACKERS.

One quart graham flour, 2 tablespoonfuls sugar, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ teaspoonful baking powder, 2 tablespoonfuls butter, $\frac{1}{2}$ pint rich milk. Knead, roll thin and bake in rather hot oven for ten minutes.

MRS. O. C. WILLIAMS.

CINNAMON ROLLS.

Use same recipe as for bread sponge, but add $\frac{1}{2}$ cup butter, 1 egg beaten separately, $\frac{1}{2}$ cupful sugar. When ready to roll into loaves, roll into rectangular sheets $\frac{1}{2}$ inch thick, spread with butter. Sprinkle over this 1 tablespoonful sugar and 1 teaspoonful cinnamon and 1 cupful raisins. Roll as jelly cake and cut into pieces one-half inch thick. Place in a pan and let rise until they double their bulk. Bake in a moderate oven.

MRS. W. E. HAWKINS.

SOUR MILK BISCUIT.

One pint sour milk, 1 teaspoonful soda, 1 tablespoonful lard, 1 teaspoonful (heaping) salt. Bake in a hot oven. Flour to make a stiff dough. MRS. O. C. WILLIAMS.

LONDON BREAD.

Three Irish potatoes, boiled and mashed; add enough water to make one quart; 2 tablespoonfuls salt, 3 tablespoonfuls sugar. When cool add 1 cake dry yeast. When yeast is dissolved beat well. Stand in a warm place overnight. In the morning take 2 quarts water, 1 sifter flour, 3 tablespoonfuls shortening, 4 tablespoonfuls sugar. Add yeast and add enough flour to make a stiff dough. Set it aside to rise. When light make into loaves. When light again put into the oven, baking slowly for one and one-half hours.

MRS. H. THOMPSON.

SEA FOAM.

Boil two cups of soft sugar with a cup of water until it forms a rope ball in cold water. Beat the white of an egg to a stiff froth. Pour the syrup into the egg, beating the mixture constantly. Continue the beating until it be-

comes firm enough to stand alone, then drop from the spoon on oiled paper. Flavoring should be added when the syrup is taken from the fire. Three-fourths cup of crushed nuts may be beaten in when the mixture begins to thicken.

MARY J. FIX.

Salads

"To make a perfect salad there should be a miser for oil, a spendthrift for vinegar, a wiseman for salt and a madcap to stir it up."

To have your salads crisp and fresh, soak your vegetables in cold water for an hour.

Meats and fish may be cut up and kept in a cool place but do not mix the dressing with salad until you are ready to serve.

POTATO SALAD.

Two cups diced potatoes, 1 cup diced celery, $\frac{1}{2}$ teaspoonful onion juice, 2 tablespoons chopped parsley, $\frac{1}{2}$ cup salad dressing. Use lettuce leaves to line salad dish.

MRS. M. D. PIERCE.

COLD SLAW WITH CREAM DRESSING.

Shredd the cabbage fine, season with salt and pepper and pour over the following dressing: Four tablespoonfuls of whipped cream, either sweet or sour, 4 tablespoons of sugar, 8 tablespoons of vinegar, 1 tablespoon mustard. Or use a French dressing.

K. H.

CHICKEN SALAD.

Take equal parts of raw cabbage, celery and chicken (or any kind of meat), chop fine, and add mayonnaise dressing, salt and pepper to taste.

MRS. F. M. COOK, Orosi.

BEAN SALAD.

Cold boiled string beans mixed with a little onion and celery, and either a French or cream salad dressing.

A FRIEND.

EGG SALAD.

Boil eggs hard. Cut the whites into thin slices. Arrange a bed of cresses on a dish. Make nests of the whites, and put one whole yolk in the center of each nest, or rub the yolks through a fine strainer over the whites, put French dressing over the whole. Serve with cheese straws.

MRS. W. C. HAUSER.

CARROT SALAD.

Four carrots (boiled until tender) 1 small onion, one-fourth as much celery as carrots; chopped fine and season with salt and pepper; mix with mayonnaise dressing, slice hard boiled eggs on top.

MRS. FRANK HAMMON.

FRUIT SALAD.

Two apples cut into small pieces, 2 bananas sliced, 2 oranges, $\frac{1}{2}$ cup nuts chopped fine. Serve on lettuce leaves. Pour salad dressing on top when nearly ready to serve.

MRS. OSTERHOUT.

LETTUCE SALAD.

Cut up nice crisp lettuce, then put in salad dish a good layer of lettuce, with a good sprinkle of finely chopped celery; then add a layer of English walnuts. Add next enough of cream salad dressing to cover. Then add another layer of lettuce nuts and celery till dish is full, with more of the cream dressing. This same salad is nice to use in scooped out tomato shells, and makes it very pretty with the red and yellow shells, upon the crisp lettuce leaf.

J. A. M.

STUFFED BEET SALAD.

Boil the beets whole until tender; select those of uniform size; cut a slice off the bottom so that they will stand upright; scoop the inside out carefully, taking pains not only to avoid breaking the shell but to keep the inside as nearly whole as possible. Peel the shells and let them get perfectly cold. Cut center into cubes; a small amount of parboiled potatoes and celery. Mix well with mayonnaise or French dressing, fill the shells, laying a slice of boiled egg on top of each and serve on a bed of lettuce leaves.

MRS. E. C. SCRUGGS.

POTATO SALAD.

One quart potatoes boiled with skins on, 1 small, white onion, 2 teaspoons of olive oil, pepper and salt to taste, a little parsley, $\frac{1}{2}$ cup of weak vinegar. After potatoes are cold cut up into small pieces, chop the onion and parsley fine and mix all together.

MRS. F. L. WHITE.

SALAD DRESSING WITHOUT EGGS.

One tablespoon of flour, 1 of butter, 1 teaspoon of salt, 1 teaspoon of sugar, $\frac{1}{4}$ teaspoon of mustard. Mix well together. Add 1 cup of cream. Put on fire, keep constantly stirring until thick, take off fire and add $\frac{1}{2}$ cup vinegar.

MRS. G. W. OSTERHOUT.

CREAM SALAD DRESSING.

Four tablespoons butter, 2 tablespoons sugar, 2 tablespoons flour, 1 teaspoon salt, 1 cup sweet milk, $\frac{1}{2}$ cup vinegar, 3 eggs, 1 large teaspoon mustard, a little cayenne pepper. Mix flour, sugar, salt, pepper and mustard dry. Then add a little of the milk to mix paste; when smooth, add the rest of the milk, boil in a double boiler, stirring constantly, till it is as thick as custard. Then add the eggs and cook a minute. After removing it from the stove, add the vinegar. This will keep for weeks if put in self sealing jar. When ready to serve, add whipped cream and a little lemon juice.

MRS. J. A. MOORE.

Pickles

MUSTARD PICKLES.

One quart each of small whole cucumbers, large cucumbers sliced, green tomatoes sliced, 1 large cauliflower divided into small pieces, and 6 green peppers cut fine. Make brine of 1 gallon of water and 1 pint salt, cover vegetables and let stand twenty-four hours. Heat scalding hot in the brine and drain thoroughly. Mix 1 cup flour, 6 tablespoons of ground mustard and 1 tablespoon of tumeric with enough cold vinegar to make smooth paste. Then add 1 cup of sugar, 1 tablespoon celery seed and sufficient vinegar to make 2 quarts in all. Boil this mixture until it thickens, stirring all the time. Add vegetables and cook until well heated through.

MRS. JAS. SIBLEY.

SOUR CUCUMBER PICKLES.

Make a strong brine and steep cucumbers over night. Add to this brine a piece of alum size of your finger to harden pickles, then drain thoroughly. Pack tightly in jars and pour over them boiled cider vinegar and seal.

MRS. KENNEDY, Orosi.

RIPE TOMATO PICKLES.

Skin 1 gal. tomatoes, to which add 2 good-sized onions, 3 peppers (hot), 1 teaspoon mustard, 1½ allspice, 1½ cinnamon, 1 cloves, ½ cup sugar, salt to taste, 1 cup vinegar. Boil three hours or until thick.

MRS. R. DEMAREE, Orosi.

GREEN TOMATO PICKLE (SWEET).

One-half peck green tomatoes, 1 large cabbage, 10 cts. worth dry onions. Chop fine and drain over night. Spice to taste with cloves, nutmeg, cinnamon, mustard, pepper and salt, 2 cups of sugar. Mix well and cook two hours in equal amounts of vinegar and water.

MRS. MARSHALL.

MELON MANGOES.

Select firm, sound, green cantaloupes; with sharp knife remove one slice, take out seed, soak over night in salt water; then fill chopped cabbage and green tomatoes, seasoned with salt, mustard seed and red pepper chopped. Replace slice and tie. Boil enough vinegar to cover, adding a cupful of brown sugar and pour over mangoes. Repeat boiling three mornings. (SELECTED.)

SPICED GRAPES.

Seven lbs. grapes (after being stemmed; Concord grapes are good for this), 4 lbs. sugar, 1 pint vinegar, 1½ tablespoons ground cloves, 1½ tablespoons ground cinnamon. Put a few grapes into an earthen dish and press with a masher enough to loosen skins. Pick out skins and put into another dish. Put pulp into a kettle and boil till soft. Strain through a colander. Put vinegar over to boil. When boiling add pulp, skins, spice and sugar. Boil till skins are tender.

PICKLED OLIVES.

To each hundred pounds of olives use two 1-lb cans of Babbitt's lye and cover well with water. Twice a day draw off at bottom and pour back at top. At the end of four days draw off the water and put on fresh, using half as much lye. Leave this about three days, or till bitter is out. Remove lye and cover with water to which 5lbs. salt has been added. Change this water at least once a day till lye is all out, then put on strong brine and leave.

MRS. ABNER FRASER.

CHILI SAUCE.

Twenty-five ripe tomatoes, 3 onions, 2 green peppers, 2 red peppers. Pass through food grinder. Add 2½ cups vinegar, 1 cup brown sugar, 1 teaspoon each of cloves and cinnamon. Salt to taste. Boil one hour.

MRS. G. W. OSTERHOUT.

PICKLED PEACHES.

One-half peck peaches (ripe). Peel and stick 6 cloves in each peach. Make a syrup of 2 lbs. brown sugar, 1 ounce stick cinnamon, 1 pinch allspice. Boil syrup twenty minutes. Put in half of peaches and boil until soft.

MRS. ELAM.

PICKLED FIGS.

Allow $\frac{1}{2}$ lb. of brown sugar to each pound of figs, and 1 quart of good cider vinegar to each 10 lbs. of figs; stick a clove in each fig. Let the vinegar and sugar come to a boil, then throw in a handful each of cinnamon bark and allspice; then add the figs and boil until clear—about an hour and thirty minutes. The figs should be picked while still in the milk state.

MRS. J. P. SHARP, Fresno.

CUCUMBER PICKLES (SOUR).

Pick small cucumbers, put into 2-gallon jar; add 1 cupful salt and fill with water. Let stand 24 hours. Drain and drop 2 quarts and 4 red peppers at a time into boiling vinegar; when again at boiling point fill jar, pour vinegar over and seal.

MRS. W. A. PRESTIDGE.

(Original.)

GREEN TOMATO PICKLE.

One peck green tomatoes sliced, 6 large onions sliced, 1 teacup of salt over both; mix thoroughly and let remain over night. In the morning drain off liquor and throw away; then add 4 green peppers chopped, a teacup of grated horseradish, 5 cts. white mustard seed, 1 teacup sugar and 2 qts. vinegar. Let boil, stirring gently occasionally till the tomatoes are tender; then if you like add a little cinnamon and cloves.

MRS. WYLLIE.

CHOWCHOW.

Two gallons of green tomatoes, $\frac{1}{2}$ gal. of onions, $\frac{1}{4}$ pint of green and red peppers mixed, 2 large heads of cabbage, 4 tablespoonfuls of white mustard seed, 2 tablespoonfuls of cloves, 2 tablespoonfuls of celery seed, 2 tablespoonfuls of allspice, 1 small box of yellow mustard, 1 lb. of brown sugar, 1 ounce of tumeric. Slice the tomatoes and let them stand over night in a brine not too strong, then squeeze out. Chop cabbage, onions and tomatoes, separately. Mix with spices thoroughly, then put in a porcelain kettle, and cover with vinegar and boil slowly two hours. I think it best to wash the tomatoes before using them as you might get more salt than you intended.

MRS. D. M. EDWARDS.

COLD CHILI.

Take any amount of tomatoes, one-third as much cabbage, peppers, onions and salt and pepper to taste. Chop very fine and pour over this vinegar to taste.

MRS. SWEENEY, Orosi.

WHOLE RIPE TOMATO PICKLES.

Use thoroughly ripe small, round tomatoes. Do not prick them. Let them lie in strong brine three or four days, then put down in layers in jars, mixing with small onions and pieces of horseradish. Then pour on vinegar (cold), spiced if preferred. Cover carefully and set in cellar for a month before using.

MRS. DEMAREE, Orosi.

CHILI SAUCE.

One dozen large ripe tomatoes, 4 large onions (silver skin), 3 green peppers, 2 teaspoonfuls whole allspice, 1 teaspoonful cinnamon, 1 teaspoonful cloves, 1 cupful vinegar, 2 tablespoonfuls sugar. Add 1 tablespoonful of celery seeds and 1 tablespoonful of salt, if desired. Chop tomatoes, onions and peppers very fine, tie spices in bag and boil all together for at least an hour. Bottle and seal.

MRS. GEO. HEDGEPEETH.

SWEET TOMATO PICKLES.

One peck green tomatoes, 6 large onions sliced; sprinkle with one cup salt and stand over night. Drain and cook in 1 quart of vinegar and 2 quarts of water. Boil 15 minutes, then drain and put in jars. Boil 2 qts. vinegar, 2 lbs. brown sugar, 2 tablespoons each of allspice, cinnamon, ginger, cloves, mustard, teaspoon cayenne. Pour over pickles.

MRS. H. F. SEIFRIED.

SWEET TOMATO PICKLES.

One peck of green tomatoes sliced, 1 cup of salt, let stand over night and drain. Take 1 quart of water, 1 pint of vinegar, boil five minutes and drain again. One and one-half quarts vinegar, 2 lbs. brown sugar, $\frac{1}{2}$ ounce mustard seed, 2 teaspoons each cloves, cinnamon, allspice, 1 teaspoon mustard. Put all in kettle and boil fifteen minutes.

PICKLED ONIONS.

Skin small white onions, lay in salt water over night. Boil enough vinegar to cover them with mace and whole peppercorns, half ounce each to half peck of onions. When vinegar and spices boil put in onions for five minutes. When cold put in wide-mouthed bottles and cork closely.

SUSIE F. WEST.

HEIDEN SALAD.

One gal. chopped green tomatoes, $\frac{1}{2}$ gal. chopped cabbage, $\frac{1}{2}$ gal. chopped cauliflower, $\frac{1}{2}$ gal. button onions or onions sliced, 1 pint green peppers. Mix with 1 cup salt and let stand twenty-four hours. Then add mustard seed, 2 tablespoons ginger, 2 tablespoons ground cloves, 2 tablespoons ground cinnamon, chopped celery, $1\frac{1}{2}$ lbs. brown sugar, 2 quarts vinegar. Boil slowly till tender, and can.

MRS. ARTHUR DECHMAN.

PICKLED GRAPES.

For 6 lbs. of fruit use 3 of sugar, a pint of vinegar and an ounce each of cinnamon, cloves and allspice. Tie spices in bag and boil with vinegar and sugar about 10 minutes. If preferred use stick cinnamon and whole cloves. Have grapes broken in small bunches and in jar. Pour over boiling vinegar. Let stand until next day, then heat vinegar again and pour over fruit. Repeat this three times and then tie cloth or cover over jar and let stand until ready for use.

MRS. WYLLIE.

Preserves

PRESERVED STRAWBERRIES.

To every pound of fruit weigh a pound of sugar, put them with the sugar over the fire in a porcelain kettle, bring to a boil slowly about twenty minutes. Take them out carefully with a skimmer and fill your hot jars nearly full. Boil the juice a few minutes longer and fill up the jars. Seal them hot. Keep in a cool, dry place.

MRS. E. M. PERDEW.

PRESERVED GREEN TOMATOES.

Take a peck of green tomatoes, slice 6 lemons without removing the skins but taking out the seeds. Put to this quantity 6 lbs. of sugar and boil till transparent and the syrup thick. Ginger root may be added if liked.

MRS. E. M. PERDEW.

APRICOT MARMALADE.

Cook apricots thoroughly done with as little water as possible. Then put through a colander. To every pound of pulp use $\frac{1}{2}$ lb. of sugar. Cook until thick and after you remove from the stove put 2 small cans grated pineapple to every gallon. Do not cook after the pineapple is in, as that will destroy the flavor. You will have to watch the marmalade very carefully while cooking as it burns very quickly. Some use pound for pound. Too much sugar destroys the flavor of the apricots.

MRS. D. M. EDWARDS.

QUINCE HONEY.

Pare your quinces and slice small enough to put through your meat chopper and after they are ground fine to every

For fine Ice Cream and

cup of pulp put 2 cups of cane sugar. Cook until you think it thick enough. I think you will like this.

MRS. E. M. PERDEW.

MARMALADE.

One quart ripe tomatoes measured after the fruit has been peeled, 2 lbs. sugar, 2 oranges, 1 lemon. Remove pulp from oranges and lemon with spoon. Boil rind until tender and cut them in narrow strips with a pair of scissors. Put all ingredients on to boil, stirring constantly for two hours or until marmalade is thick and strips of rind are transparent. Seal. Made of yellow tomatoes the marmalade is beautiful in color.

MRS. ELAM.

Candies see Mrs. Carlson

Pies

CHOCOLATE PIE.

Beat together $\frac{1}{2}$ cup of sugar, 1 cup of milk, butter size of an egg. Add $1\frac{1}{2}$ tablespoons of grated chocolate, the yolks of 2 eggs well beaten, $1\frac{1}{2}$ tablespoons corn starch dissolved in a little cold milk, $\frac{1}{2}$ teaspoon of vanilla. Stir the mixture over fire until thick and smooth. Make a rich crust as large as pie plate and bake. Fill the baked crust with custard and place on top a gill of rich cream which has been whipped to a froth. MRS. W. J. HADEN.

CHOCOLATE PIE.

Heat 1 cup of milk with 2 tablespoons of grated chocolate, cream yolks of 3 eggs, $\frac{3}{4}$ of a cup of sugar. Add to milk, flavor with vanilla. Bake in lower crusts and put whites of the eggs on top. MARY PIERCE.

LOVER PIE.

Make custard of 1 pt. milk, 1 cup sugar, lump of butter size of an egg, 3 large tablespoons flour, yolk of 3 eggs; season with vanilla. Use double boiler. Make frosting of whites and brown slightly in the oven. Enough for two pies. MRS. N. W. MILLER, Orosi.

SQUASH PIE.

Half cup stewed and sifted squash (not watery but dry and mealy), 1 cup boiling milk, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon salt, saltspoon cinnamon and 1 egg beaten slightly. Mix in the order given. Line a plate with paste, put on a rim or

scallop the edge of paste and fill with squash. Pumpkin pies are made in the same way.

MRS. ARTHUR DECHMAN.

RAISIN PIE.

Wash thoroughly 1 package of Thompson seedless raisins, cover with water and boil until tender. Add 2 cups sugar and thicken with 3 tablespoons of flour mixed smooth in a little water. Stir until the flour is cooked. Bake between two crusts. Put small pieces of butter between and a little nutmeg if liked, on the pie before putting on the top crust. This is sufficient for three pies.

MRS. JAS. SIBLEY.

RAISIN PIE.

One cup seeded raisins, 1 cup chopped walnuts, 1 cup sugar, 1 cup sour cream. Yolks of 3 eggs well beaten. Bake with one crust. Add well beaten whites flavored with a little lemon and vanilla and brown nicely.

MRS. JAS. SIBLEY.

LEMON PIE.

One lemon grated rind and juice, 2 eggs, 1 cup of sugar, 1 cup of boiling water, 1 tablespoon of corn starch, a large lump of butter.

MRS. FRANK DONLEY.

COCOANUT PIE.

One cup cocoanut, 1 cup of sugar, 2 eggs, a large lump of butter, nearly 1 pint of milk, 2 teaspoons of flavoring, stir the butter and sugar to a cream, stir this with the beaten eggs; cook the cocoanut in the milk and let cool, then mix all together.

MRS. FRANK DONLEY, Dinuba.

PUMPKIN PIE.

Line deep pie tin with paste made as follows: 1 cupful of flour, $\frac{1}{2}$ cupful of lard, a little salt, butter the size of a walnut and very cold water. Filling: One cupful of strained pumpkin, 1 cupful of rich milk, 2 tablespoonfuls of cream, 1 egg well beaten, a pinch of salt, $\frac{1}{2}$ cup of sugar to which has been added $\frac{1}{2}$ teaspoonful of cinnamon and $\frac{1}{4}$ teaspoonful of ginger.

MRS. E. C. DENEEN.

CUSTARD PIE.

Beat 3 eggs slightly, add 3 tablespoons sugar, 1 saltspoon salt, 1 saltspoon of nutmeg, pour on $2\frac{1}{2}$ cups scalded

milk, strain into a deep plate lined with paste. Bake slowly and the moment a knife blade comes out clean it is done. If desired reserve the white of one egg. When pie is cooled a little cover with a meringue made of the egg well beaten and $\frac{1}{4}$ cup sugar.

MRS. ARTHUR DECHMAN.

CARAMEL PIE.

One and one-half cups sugar, $\frac{1}{2}$ cup butter, cream together; $\frac{1}{2}$ cup milk, 5 eggs, 1 cup damson plum preserves (or any tart preserves) 1 teaspoonful vanilla. This makes two pies baked in single crust (in moderate oven).

MRS. SCRUGGS.

MOCK MINCE MEAT.

Six soda crackers rolled fine, 2 cups cold water, 2 cups molasses, 1 cup brown sugar, 1 cup cider or vinegar, 1 cup melted butter, 1 cup chopped raisins, 2 eggs well beaten, 1 teaspoonful cinnamon, allspice, cloves, black pepper and salt, 8 or 9 apples chopped fine.

MRS. F. H. WILSON.

MINCE MEAT.

Two lbs. beef, 2 lbs. suet, 4 lbs. raisins, 4 lbs. apples, 1 lb. citron, 2 lbs. sugar, 2 whole nutmegs, $\frac{1}{2}$ oz. cinnamon, 1 teaspoonful salt, $\frac{1}{2}$ lb. lemon peel, $\frac{1}{4}$ oz. mace and cloves, 2 qts. of wine.

MRS. FRANK DONLEY.

CREAM PIE.

One cup of sweet milk, 1 cup (large) of sugar, yolks of 3 eggs, butter the size of an egg, one tablespoonful of flour; boil until it thickens, stirring constantly. Then fill the shell (which has been baked previously) with the mixture and ice with whites of eggs.

MRS. A. B. WASGATT.

PIE CRUST.

Three cups flour, 1 cup sweet lard, teaspoon salt; rub flour, salt and lard together, use ice water to make dough. This makes two pies.

Cookies

COOKIES.

Two eggs, 2 cupfuls sugar, 1 cupful sour cream, 1 cupful butter, 1 teaspoonful soda, 1 teaspoonful nutmeg. Flour sufficient to roll out. MRS. T. F. WILLIAMS.

POTATO DOUGHNUTS.

One and one-half cupfuls sugar, 5 tablespoonfuls melted butter, 1 cupful mashed potatoes, 1 cupful of sweet milk, 1 egg, 3 teaspoonfuls baking powder, a pinch of salt. Flavor to taste. Mix soft, roll, cut out and fry in hot lard. MRS. F. S. CLIFTON.

FRUIT COOKIES.

One-half cupful of sugar, 1 cupful of butter, $\frac{1}{2}$ cupful sweet milk, 1 egg, 2 tablespoonfuls baking powder, 1 teaspoonful grated nutmeg, 3 tablespoonfuls English currants or chopped raisins. Mix soft and roll out using first enough flour to stiff, sufficiently cut out with a large cutter, wet the tops with milk and sprinkle with sugar. Bake in buttered tins in a quick oven. MRS. E. C. W. SCRUGGS.

CHOCOLATE COOKIES.

Cream 1 cupful butter, 2 cupfuls sugar, 4 eggs beaten well. Add $\frac{1}{2}$ teaspoonful soda dissolved in a little water. Add 3 cupfuls flour, 1 cupful chocolate.

MISS ELSA RUSCHHAUPT.

DOUGHNUTS.

One cupful sugar, 1 tablespoonful melted butter, a pinch of salt, 1 cupful sour milk, 1 teaspoonful soda, 2 eggs, nutmeg to taste. Don't mix hard. Have the lard hot.

MRS. LEETTA COBURN.

Home-made Candies and

FRUIT DROPS.

Cream 2 cupfuls sugar and $\frac{3}{4}$ cupful butter, $\frac{1}{4}$ cupful lard, $\frac{1}{2}$ cupful sweet milk. Three eggs beaten separately, 3 cupfuls flour, 2 teaspoonfuls baking powder, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful cloves, 1 teaspoonful nutmeg, 1 cupful chopped raisins, 1 cupful nuts. Drop with a teaspoon into a well greased pan.

MRS. EDNA DONLEY.

GINGER COOKIES.

One cupful of brown sugar, 1 cupful of molasses, $\frac{1}{2}$ cupful butter, $\frac{1}{2}$ cupful lard, $\frac{1}{2}$ tablespoonful ginger, 2 eggs, 6 tablespoonfuls vinegar, 2 tablespoonfuls soda dissolved in water. Just enough flour to handle dough easily.

MRS. D. DONOVAN.

ROCKS.

One and one-half cupfuls brown sugar, 1 cupful butter or lard, 2 $\frac{1}{2}$ cupfuls flour, 3 well beaten eggs, 1 tablespoonful soda dissolved in boiling water, 1 cupful walnuts, 1 cupful chopped raisins. Drop in small spoonfuls or bake in gem pans.

MRS. F. S. CLIFTON.

NUT CRISPS.

One cupful sugar, $\frac{1}{2}$ cupful butter, 1 egg beaten separately, 2 cupfuls rolled oats, 1 cupful nuts, 1 teaspoonful vanilla. Drop from spoon or pan.

MISS ELSA RUSCHHAUPT.

SUGAR COOKIES.

Three cupfuls sugar, 2 cupfuls butter, 1 small cupful sour milk, 3 eggs, 1 teaspoonful soda, flavor to taste. Flour to make a soft dough, roll very thin and bake in a quick oven. If desired brush cookies over with the yolks of egg, beaten tablespoonfuls milk, 2 teaspoonfuls baking powder, 1 cupful chopped nuts. Flour sufficient to make as soft as with a little milk, then sprinkle sugar, cinnamon and chopped nuts on top.

MRS. W. C. HAUSER.

Hot Chocolate at Brower's

HOT COOKIES.

Two cupfuls sugar, 2 eggs, $\frac{1}{2}$ cupful melted butter, 6 possible to handle. Bake in a quick oven.

MRS. M. D. PIERCE.

ROLLED OAT MACAROONS.

Two and one-half cupfuls rolled oats, 2 teaspoonfuls baking powder, 3 teaspoonfuls butter, 1 cupful sugar, 3 eggs beaten separately, $\frac{1}{2}$ teaspoonful salt, 1 tablespoonful vanilla. Cream butter and sugar, add the well beaten yolks, then the rolled oats, salt, baking powder and vanilla. Add the whites beaten stiff. Drop on buttered pans not larger than 50-cent piece.

MRS. GEO. DUNN.

EDENKOBERS.

Two eggs, 1 cupful sugar, $\frac{1}{4}$ pound almonds pounded to a paste, $\frac{1}{4}$ pound chopped citron, $\frac{1}{4}$ pound candied lemon peel, 2 tablespoonfuls drained honey, 2 cupfuls flour, $\frac{1}{2}$ teaspoonful baking powder. Mix to a paste, roll out and cut into small cakes. Bake in a moderate oven.

MRS. J. F. WILLIAMS.

SOFT GINGERBREAD.

One-half cupful sugar, 1 cupful molasses, $\frac{1}{3}$ cupful shortening, lard or butter, 1 cupful boiling water, 1 even teaspoonful soda dissolved in water, 2 cupfuls flour, 1 teaspoonful each ginger and cinnamon, 1 egg well beaten, 1 cupful raisins seeded and floured. Bake in a slow oven.

MRS. E. E. FIX.

HERMIT COOKIES.

1 cupful white sugar, 1 cupful brown sugar, 1 small teacupful butter, 3 eggs, 3 tablespoonfuls sour milk, 1 teaspoonful soda, 1 teaspoonful cinnamon, 1 teaspoonful nutmeg, pinch of salt. Flour to make soft batter. Roll and bake in a quick oven.

MRS. E. P. CONRAD.

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Cakes

DINUBA RAISIN CAKE.

Four eggs, 1 cup butter, 2 cups brown sugar, 1 cup sour milk, 4 cups flour sifted three or four times, 4 cups raisins, 1 nutmeg, 1 tablespoon cinnamon, $\frac{3}{4}$ tablespoon cloves, 1 desertspoonful of soda—add dry sprinkling in last.

MRS. W. F. DAY.

MARBLE CAKE.

One cupful butter, 2 cupfuls sugar, 4 well beaten eggs, 3 cupfuls well sifted flour, 2 teaspoonfuls chocolate, $\frac{1}{2}$ cupful cream or milk. Flavor light part vanilla. Stir chocolate in one-half mixture. Put alternately in deep pan. Bake in moderate oven.

MRS. ELAM.

BURNT LEATHER CAKE.

Nine tablespoons of milk, 1 cup of white sugar, $1\frac{3}{4}$ cups of flour, 2 eggs, 2 tablespoons butter. Put all together and beat for twenty minutes. Put $\frac{1}{2}$ cup brown sugar in granite pan and heat until it smokes well. Take off the stove and put in $\frac{1}{2}$ cup of warm water and stir until it cools. Can do this before mixing the cake. Use 3 tablespoons of liquid in frosting. The sugar for frosting must be cooked a little harder than for common frosting as the 2 tablespoonfuls of liquid thin it too much if you do not cook it more than usual.

MONTICELLO FIX.

NUT CUP CAKES.

One-half cup butter, 1 cup sugar, creamed together; two cups flour, one cup milk, three teaspoons baking powder, 3 whites of eggs, added last, 3-4 cups chopped nut meats, flavoring.

MRS. B. W. HENNING.

FRUIT CAKE.

Twenty eggs, 2 lbs. butter, 2 lbs. powdered sugar, 2 lbs. flour, 1 lb. citron, 1 lb. ground figs, 2 lbs. raisins, 2 lbs. currants, 1 teacup of brandy and 4 teaspoons of baking powder. Spices to taste. Fruits floured and put in last.

MRS. O. C. WILLIAMS.

CHOCOLATE LAYER CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, creamed, 2 cups of flour, $\frac{1}{2}$ cup of sweet milk, 2 teaspoonfuls of baking powder, 2 eggs, flavor with lemon. Chocolate filling: Two heaping tablespoonfuls of Walter Baker's chocolate, scant cup of milk, $\frac{1}{2}$ cup of sugar, lump of butter. Boil until right consistency. Flavor with vanilla.

MRS. KIRKPATRICK.

DRIED APPLE FRUIT CAKE.

Soak 3 cups of dried apples over night in enough cold water to swell them. Chop them in the morning and put on the fire with 3 cups of molasses. Stew until almost soft, add a cup of nice raisins and stew a few minutes longer. When cold add 3 cups of flour, 1 cup of butter, 3 eggs and a teaspoonful of soda, $\frac{1}{2}$ nutmeg, 1 teaspoon of cinnamon. Bake in a steady oven. This will make two good-sized cakes.

MRS. E. C. W. SCRUGGS.

SPICE CAKE.

One and one-half cups of sugar, 1 cup melted butter and lard, 3 eggs beaten separately, 1 cup sour milk, 2 teaspoons of soda, 2 cups of flour, 2 teaspoons of cinnamon, $\frac{1}{2}$ teaspoon of cloves, 1 cup of chopped raisins, 1 cup of nuts, a little salt. Flavor with vanilla. Bake as loaf or in layers.

MRS. C. S. DE LANO.

MRS. CLIFTON'S PRIZE RAISIN CAKE.

One and one-half cups of sugar, $\frac{1}{2}$ cup of shortening (-cant), 2 eggs, 1 cup of buttermilk, 2 cups of flour, 1 cup of chopped and seeded raisins, 1 teaspoonful each of soda, cinnamon and cloves. Filling: One cup of sugar, $\frac{1}{4}$ cup of water, boil until it hairs and then add the beaten white

For fine Ice Cream and

of 1 egg. Stir until it commences to thicken and then add 1 cup of chopped raisins and flavor with vanilla.

MRS. WYLLIE.

SILVER CAKE.

One-half cup of butter, $1\frac{1}{2}$ cups of sugar, 1 cup of milk, 3 cups of flour, 2 teaspoonfuls of Royal baking powder, the whites of 6 eggs, 1 teaspoonful of lemon extract.

MRS. F. L. WHITE.

WHITE MOUNTAIN CAKE.

Two cups sugar, 1 cup butter, 1 cup milk, 3 cups flour, 1 full teaspoonful of good baking powder, 1 teaspoonful lemon extract, whites of 10 eggs. Cream sugar and butter together. Add milk by beating in a spoonful at a time. Sift flour and baking powder together six times and beat into cake one spoonful at a time. Add lemon extract last. Whip eggs to stiff froth. Add about two spoonfuls at a time to mixture. Then beat until smooth and creamy. Pour into pan and bake slowly till done. This can be used either for loaf cake, or layer cake. Delicious.

MRS. B. FRANKLIN.

WINE CAKE.

Two cups sugar, 1 cup butter, 3 cups flour, 1 cup port wine, 2 cups chopped raisins, 1 whole egg and whites of 4, 1 teaspoonful of soda, $\frac{1}{2}$ teaspoon salt. Bake in three large layers or four small ones. Put together with white boiled icing.

MRS. B. M. HOLLAND.

MRS. B. DUNN'S DEVIL FOOD CAKE.

Two cups of brown sugar, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ cup butter, $\frac{1}{3}$ cup chocolate, 2 cups flour, 1 level teaspoonful soda, 2 eggs. This will make three layers. Filling: Two cups brown sugar, $\frac{1}{2}$ cup sweet cream, $\frac{1}{2}$ cup butter. Cook until waxy. One pound nuts if desired.

MRS. R. F. DUNN.

POTATO CAKE.

Two cups of sugar, 2 cups of flour, 1 cup of butter, 1 cup of mashed potatoes, 1 cup of chopped walnuts, 1 cup of

Candies see Mrs. Carlson

ground chocolate, $\frac{1}{2}$ teacup of sweet milk, 4 eggs, teaspoonful of cinnamon and nutmeg, 2 heaping teaspoonfuls baking powder sifted with flour, pinch of salt.

MRS. A. TIMMONS.

HOT WATER SPONGE CAKE.

Yolks of 3 eggs and 1 cup of sugar creamed, 1 teaspoonful vanilla, $\frac{1}{4}$ teaspoonful of salt, $\frac{1}{2}$ cup of boiling water, 1 cup of flour with 1 teaspoonful of baking powder. Add stiffly beaten whites of 3 eggs. Bake in slow oven.

MRS. GEO. DUNN.

APPLE SAUCE CAKE.

Two cups flour, 1 cup sugar, 2 level teaspoons soda, 1 level teaspoon baking powder, 1 level teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon nutmeg, 2 tablespoons corn starch, 3 tablespoons chocolate. Sift all together until well mixed. Stir into this 1 cup nuts and 1 cup raisins. Mix $\frac{1}{4}$ cup butter with $1\frac{1}{2}$ cups apple sauce. Into this add the dry ingredients. Stir until well mixed and bake one hour.

MRS. J. R. CLOTFELTER.

JAM CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, 3 eggs, $\frac{1}{2}$ cup sweet milk, 1 teaspoon soda, 1 teaspoon baking powder, 2 cups flour, 1 cup jam.

JESSIE MARTIN.

DEVIL'S FOOD.

(Fit for the Angels.)

Two cups sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup bakers' chocolate dissolved in one-half cup boiling water, a little salt, 1 teaspoon soda, $\frac{1}{2}$ cup sour milk and 3 cups flour. Bake in layers. Filling: One-half cup of cream or rich milk, $\frac{1}{2}$ cup butter, 2 cups sugar, 1 teaspoon vanilla. Mix these together with 2 tablespoons chocolate and cook until it becomes waxy; then cool and spread quickly on layers.

MRS. A. B. WASGATT.

ANGEL'S FOOD CAKE.

Whites of 11 eggs beaten stiff, $1\frac{1}{2}$ cups of granulated sugar, sift three times, 1 cup of flour, sift five times, 1 teaspoon of cream tartar, sift five times with flour. Add the sugar slowly to the eggs, then the flour and cream of tartar and any kind of flavoring. Turn quickly into an

ungreased tin and bake forty-five minutes. When done take out and turn upside down and leave until it falls out of pan.

MRS. JOHN L. RHODES.

COFFEE CAKE.

Two eggs, 1 cup brown sugar, 1 cup butter, 1 cup molasses, 1 cup coffee, 1 lb. chopped raisins, 1 cup chopped nuts, 3 spoons baking powder, 3 spoons cinnamon—cloves, 4 cups flour.

MRS. FRANK STARK.

COFFEE CAKE.

One cup sugar, 1 cup molasses, 1 cup butter, 2 eggs, 1 teaspoon soda, 1 cup raisins, 1 cup cold coffee, spices to taste, cloves, allspice and cinnamon, enough flour to make quite thick and bake into loaf.

MRS. E. P. CONRAD.

FRUIT CAKE BY MEASURE.

Two scant teacups butter, 3 cups dark brown sugar, 6 eggs, whites and yolks beaten separately, 1 lb. raisins seeded, 1 lb. currants, washed and dried, $\frac{1}{2}$ lb. citron cut in thin strips, also $\frac{1}{2}$ cup cooking molasses and $\frac{1}{2}$ cup sour milk. Stir butter and sugar to a cream, add $\frac{1}{2}$ grated nutmeg, 1 tablespoon brown cinnamon, 1 teaspoon cloves, 1 teaspoon mace. Add molasses and sour milk.

Stir well. Add beaten egg yolks, wine glass grape juice. Stir again. Add 4 cups sifted flour, the beaten whites of eggs. Dissolve a level teaspoon soda and stir in. Mix fruits together and stir into it 2 heaping tablespoons flour, then stir into cake. Butter baking pan, lined with letter paper well buttered and bake in modern oven $2\frac{1}{2}$ hours, perhaps a little longer.

MRS. WM. MACKERSIE.

WHITE CAKE.

Two cups of sugar, 1 of butter, 3 cups of flour, the whites of 6 eggs, 2 teaspoonfuls of baking powder, 1 cup of sweet milk. Cream the butter and sugar together. Sift the baking powder and flour three times, add to the butter and sugar, beat the whites to a stiff froth, add the milk and last fold in the whites of the eggs.

MRS. J. W. FRASER.

WHITE SPONGE CAKE.

Sift together 1 cup of flour, $\frac{1}{2}$ cup of corn starch, 1 teaspoonful of baking powder; add 1 cup of sugar, 1 teaspoonful extract of rose, then add the whites of 8 eggs whipped to a stiff froth. Mix thoroughly and bake in a well buttered cake tin in a quick oven thirty minutes.

MRS. J. P. WILLIAMS.

GOLD CAKE.

Yolks of 8 eggs, 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder. Flavor with lemon.

MRS. J. P. WILLIAMS.

ORANGE CAKE.

One and one-half cups of sugar, 1 tablespoon melted butter, 5 eggs beaten very light, 2 cups of flour, 2 teaspoons of baking powder, $\frac{1}{2}$ cup of water, the juice and grated rind of 2 oranges. Bake in layers or loaf. Orange filling for cake: Juice and grated rind of 2 oranges, $\frac{1}{2}$ teacup of sugar, enough water to dissolve $1\frac{1}{2}$ teaspoons of gelatine. Let all boil ten minutes and spread between layers.

JESSIE M. MARTIN.

WORLD'S FAIR CAKE.

One and one-half cups of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of milk, $1\frac{1}{2}$ cups of flour, 3 eggs beaten separately, 1 large teaspoonful of baking powder. Prepare the following and add to cake: Six tablespoons of chocolate and 8 level tablespoons of sugar dissolved in 2 tablespoons of scalded milk. Bake in large flat pan. Frosting: Two cups of sugar, butter size of an egg, $\frac{3}{4}$ cup of milk. Boil fifteen minutes and pour into bowl and stir rapidly until it thickens. Add 1 tablespoon of vanilla. Spread on cake.

MRS. GORDON C. GIFFEN.

FRUIT OR WEDDING CAKE.

Ten eggs, 1 lb. sugar, 1 lb. flour, 1 lb. butter, 3 lbs. raisins, 1 lb. currants, $\frac{3}{4}$ lb. citron, $\frac{1}{4}$ lb. orange, 25 cents walnuts, 1 nutmeg, all kinds of spice, $\frac{1}{2}$ teaspoon soda, 1 gill molasses, 1 glass currant jelly, 1 cup prunes stoned, cooked and without juice. Dissolve soda in water and add just before fruit. Bake four hours, having oven merely warm to begin, gradually increase heat for two hours, then moderate oven until baked.

MRS. WYLLIE.

CARAMEL FILLING.

Two cups brown sugar, 1 cup white sugar, butter the size of an egg, $\frac{3}{4}$ cup milk, $\frac{1}{2}$ teaspoonful of salt. Boil seven or eight minutes. When you remove from the stove add vanilla and stir until the consistency of cream.

MRS. B. M. HOLLAND.

BOILED FROSTING.

One cup of sugar, 5 tablespoons of cream or milk (if milk is used put a little butter in), stir all the time until it threads. Set in a dish of cold water until thick.

MRS. DONLEY.

ICING FOR CAKE.

One-fourth cup sugar, 4 tablespoons water. Boil four minutes; take from fire, stir in powdered sugar.

MRS. G. W. OSTERHOUT.

COFFEE ICING.

One cup powdered sugar, 1 tablespoon butter, 1 tablespoon chocolate. Cream together, then add 2 tablespoons boiling coffee or boiling water and flavor.

MRS. G. W. OSTERHOUT.

EGG FROSTING.

One teacup sugar, 4 tablespoons cold water. Boil till it strings. Pour slowly into beaten white of egg.

MILK FROSTING.

One cup sugar, 6 tablespoons milk, a little butter or cream. Boil till it forms a soft ball when dropped in cold water.

CHOCOLATE FILLING.

Melt 1 square unsweetened chocolate, add 1 cup sugar and 1 cup milk. When comes to boil thicken with either flour or corn starch; remove from stove, add 1 cup chopped nuts and spread on cake.

MISS ELSA RUSCHHAUPT.

CHOCOLATE FILLING.

One cup of milk, 1 cup of sugar, $\frac{1}{2}$ cup of chocolate, butter size of an egg. Boil until thick and creamy, add small teaspoon of vanilla and beat until thick enough to spread on cake.

MRS. G. W. WYLLIE.

CREAM FILLING.

One cup cream whipped to a solid froth, $\frac{1}{2}$ cup sugar, 1 teaspoon flavoring. Mix lightly together and use at once.

MRS. WYLLIE.

ORANGE FILLING.

Juice of large ripe orange, beat with pow'd sugar till it will spread. Stir until it is smooth and creamy and add teaspoon of the yolk of an egg.

MRS. C. W. SEIFRIED.

OPERA CARAMEL FROSTING.

One and one-half cups brown sugar, $\frac{3}{4}$ cup thin cream, $\frac{1}{2}$ teaspoon butter. Cook until a ball is formed when the mixture is tried in cold water. Beat until ready to spread.

MRS. H. F. SEIFRIED.

FUDGE FILLING.

One square unsweetened chocolate, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ scant cup milk, a piece of butter size of walnut. Let come to boil, then beat while boiling four minutes. When cooler add vanilla.

MOCA FILLING.

Six tablespoonfuls pulverized sugar, 6 tablespoonfuls unsweetened cocoa, butter size of an egg, 4 tablespoonfuls hot coffee. Beat until smooth. Flavor with vanilla.

MRS. J. H. McCRACKEN.

LOVELY CAKE.

One-half cup sour cream, 1 cup sugar, $\frac{1}{2}$ cup milk, 3 eggs, 2 cups flour, $\frac{1}{2}$ teaspoonful soda, 1 teaspoon baking powder, pinch of salt and flavor. Bake in layers. Filling: One-half cup thick cream whipped until very thick; add $\frac{1}{2}$ cup sugar and 2 tablespoons of ground chocolate and flavor. Spread on layers when cold.

GEORGIE PIERCE.

CRACKER CAKE.

One and one-half cups of finely rolled crackers, 1 cup finely chopped walnuts, $2\frac{1}{2}$ sticks of chocolate, $\frac{1}{2}$ cup of milk, 1 rounding cup of sugar, $\frac{1}{2}$ cup of butter, 1 heaping teaspoon of baking powder, 1 teaspoon cinnamon 1 teaspoon nutmeg, 1 teaspoon vanilla, 1 teaspoon lemon, 7 eggs.

MRS. H. H. BURUM.

ANGEL FOOD CAKE.

Whites from 11 to 14 eggs, 1 cup flour, 1½ cups sugar, 1 teaspoon cream of tartar, pinch of salt in flour. Sift flour and sugar, each separately, six times. Beat eggs until they begin to froth well, then add cream of tartar and beat until very light. Slowly add sugar, giving it time to dissolve as it is stirred; then slowly add flour. Bake in ungreased pan, with paper cap for covering. Do not open oven door for fifteen minutes after placing cake in it. Bake forty minutes. Turn upside down after baked, allowing it to gently fall from pan.

MRS. LANDIS.

Puddings

FIG PUDDING.

One lb. dried figs chopped fine, 1 cupful suet chopped fine, 2 cupfuls bread crumbs moistened with milk, 1 cupful brown sugar, $\frac{1}{2}$ cupful white sugar, 2 eggs well beaten, 1 heaping teaspoonful baking powder, 2 cupfuls flour, $\frac{1}{2}$ nutmeg, teaspoonful cinnamon, pinch salt. Mix well, tie in damp floured cloth and boil three and one-half hours. Serve with any desired sauce.

MRS. J. P. SHARP, Fresno.

NORWEGIAN PRUNE PUDDING.

Wash 1 lb. prunes, boil until stones can be removed. Stones may be cracked and meats added to prunes with 1 scant pint water and 2 cupfuls sugar. This should make a quart mixture. Let come to a boil. Add 1 scant cupful corn starch mixed with a little cold water; stir until it thickens and cook a little. Add juice $\frac{1}{2}$ lemon, mold and serve with whipped cream or sauce. Sauce: Whites of 3 eggs beaten stiff; add $\frac{1}{2}$ cupful sugar; add beaten yolks eggs; flavor.

MRS. A. DECHMAN.

PLAIN RICE PUDDING.

Soak $\frac{1}{2}$ cupful raw rice in 1 pint warm milk for two hours. Keep milk warm by setting vessel in warm water. Put a pinch of salt into milk with pinch of soda. After the milk has been absorbed add a quart of milk. Turn into a pudding dish, add 4 tablespoonfuls sugar, 1 tablespoonful melted butter, and 1 teaspoonful vanilla or nutmeg or cinnamon. Set in a pan of hot water in a slow oven for two hours. Add more hot milk if the rice grows dry.

MRS. W. H. ELAM.

DATE PUDDING.

One cupful suet, 2 cupfuls bread crumbs, 2 cupfuls dates, 1 cupful sugar 3 eggs, 1 teaspoonful cinnamon, nutmeg, $\frac{1}{2}$ teaspoonful cloves, 2 teaspoonfuls baking powder. Mix well with water and steam three hours. MRS. F. DONLEY.

CARROT PUDDING.

One cupful grated carrots, 1 cupful grated potatoes, 1 cupful sugar, $\frac{1}{2}$ cupful butter, 1 cupful flour, 1 cupful raisins, 1 teaspoonful soda dissolved in warm water, a pinch of salt, spices to suit. Cook in double boiler for three hours. MRS. E. E. FIX.

SPANISH CREAM.

Dissolve a box of Knox's gelatine in a quart of milk a few minutes, put on fire in double boiler; beat the yolks of 3 or 4 eggs with 1 cupful sugar to a cream, stir into the milk when nearly boiling. Let it come to a boiling, take off the fire, add a pinch of salt and the beaten whites of the eggs. Flavor with lemon extract, mold in pudding mold or cups, serve with cream. Make evening before using. If a pinch of coloring is desired dissolve the little tablet that comes in gelatine.

MRS. W. C. HAUSER.

BREAD PUDDING.

Five slices bread soaked in cold water. Wring dry in napkin. One-fourth teaspoonful each cinnamon, cloves and allspice, 1 heaping tablespoonful chocolate, 1 cupful brown sugar, 2 beaten eggs, 1 cupful chopped raisins, $\frac{1}{2}$ teaspoonful baking powder, vanilla to taste. Steam one and one-half hours and serve with hard sauce.

MRS. J. P. SHARP, Fresno.

GRAHAM PUDDING.

Two eggs, 1 scant cupful milk (sour), 1 heaping cupful graham flour, 1 cupful chopped raisins, $\frac{3}{4}$ cupful molasses, 1 teaspoonful each soda, cinnamon, cloves, nutmeg, salt. Steam three hours. Sauce: One cupful sugar, 1 beaten egg, $\frac{1}{2}$ cupful butter stirred to a cream with sugar, grated rind and juice of 1 lemon. Beat thoroughly with sugar and butter. Add 5 tablespoonfuls of hot water one at a time. Keep hot but do not boil. MRS. F. S. CLIFTON.

SNOWBALLS.

One-half cupful sugar, $\frac{1}{3}$ cupful butter, $\frac{2}{3}$ cupful milk, whites of 4 eggs, 1 cupful flour, $\frac{1}{2}$ cupful corn starch, 3 teaspoonfuls baking powder. Pour in butter cups and steam three-fourths of an hour. Serve with following sauce: One cupful sugar, $\frac{1}{2}$ cupful butter creamed; add a box strawberries hulled and mashed.

MRS. J. R. CLOTFELTER.

PINEAPPLE SPONGE.

One can grated pineapple, 1 cupful sugar, cooked together. Soak $\frac{1}{2}$ box Knox's gelatine in cold water enough to dissolve. Stir hot pineapple into gelatine. When this begins to set, add 1 pint cream whipped stiff. Put into a mold and set from three to four hours.

MRS. MAXWELL HAMILTON.

WARFORD PUDDING.

Three-fourth cupful sugar, 1 egg, butter size of walnut, or egg, 3 tablespoonfuls buttermilk, a pinch of salt, $\frac{1}{2}$ cupful jelly or preserves, 1 cupful flour, $\frac{1}{2}$ of a level teaspoonful soda, little cinnamon. Put in pan and bake. Don't grease pan. Serve with sauce. Especially good for using up left over jam or jellies.

MRS. FITZSIMMONS.

PEACH PUDDING.

Two tablespoonfuls melted butter, $\frac{1}{2}$ cupful sugar, 1 egg, 1 teaspoonful nutmeg, $\frac{1}{2}$ teaspoonful soda, $\frac{1}{2}$ cupful sour milk. Beat in $\frac{3}{4}$ cupful flour, add 2 cupfuls sliced peaches. Steam one hour.

MRS. M. D. PIERCE.

ORANGE SPONGE.

Juice of 6 oranges and 1 lemon, 2 cupfuls sugar. Dissolve $\frac{1}{2}$ box gelatine in $\frac{1}{2}$ cupful cold water, then add $\frac{1}{2}$ cupful hot water, and a little coloring that comes in package of gelatine. Add juice and sugar. Beat the whites of 3 eggs to a stiff froth. Stir in when mixture is about cold and beat until whole is stiff and frothy. Then pour into molds or the halves of orange skins and serve with whipped cream.

MRS. WARREN FRASER.

CHOCOLATE PUDDING.

One cup bread crumbs, 1 pint milk, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cupful Baker's chocolate, yolks 2 eggs. Mix all together.

Put on range until it thickens. Put into oven for a few minutes. Beat whites of eggs with 2 tablespoonfuls sugar and spread on top. Let it slightly brown in oven.

MRS. M. D. PIERCE.

CHRISTMAS PLUM PUDDING.

One cup finely chopped suet, 2 cups of fine bread crumbs, $1\frac{1}{2}$ cups sugar, 2 cups seeded raisins, 1 cup currants, 1 cup chopped blanched almonds, $\frac{1}{2}$ cup citron sliced thin, 1 orange and lemon peel, 1 teaspoon each salt, cloves and grated nutmeg, 2 teaspoons cinnamon, 4 well beaten eggs. Dissolve a level teaspoon soda in tablespoon of warm water. Flour the fruit thoroughly from a pint of flour. Mix the remainder as follows: In a large bowl put the well beaten eggs, sugar, spices and salt and a teaspoonful of milk; stir in the fruit, chopped nuts, bread crumbs and suet until all are used, putting in the dissolved soda last, adding enough flour to make the fruit stick together, which will take all of the pint of flour. Tie up in a cloth and boil four hours.

Serve with lemon or any kind of well flavored sauce.

MRS. F. H. WILSON.

APPLE TAPIOCA PUDDING.

To $\frac{3}{4}$ cup soaked tapioca add $1\frac{1}{2}$ pints water and boil until clear. Add 1 cup sugar, flavor and pour over 6 apples cut in eighths. Bake one hour. Serve with whipped cream.

Candy

COCOANUT CREAMS.

Take 3 cups white sugar, 1 cup milk; boil ten minutes. Add 1 cup cocoanut with teaspoon of corn starch dry. Boil five minutes, then pour into a dish and stir until creamy. Cut into inch squares. MRS. B. R. YOUNGER.

MARSHMALLOWS.

One package Knox gelatine, dissolved in 10 tablespoons cold water, 3 ½ cups sugar dissolved in 14 tablespoons hot water, 1 teaspoonful salt. Prepare gelatine, also sugar and water, stir gelatine into the sugar and water, beat fifteen minutes, pour into square pan. Let stand over night, then cut in squares and roll in powdered sugar.

FUDGE.

Two cupfuls brown sugar, 2 cupfuls white sugar, 4 tablespoonfuls chocolate, 1 cupful rich milk or cream. Add 1 teaspoonful butter (butter added after boiling commences) cook until it makes a soft ball in cold water. Take from fire, add 1 teaspoonful vanilla. Stir until it begins to thicken. Spread on plates. Nuts may be added if wished. RACHEL ELAM.

MOLASSES CANDY.

Three cupfuls brown sugar, 1 cupful New Orleans molasses, 1 cupful hot water, ½ teaspoonful cream tartar, butter size of walnut added after boiling commences. Stir constantly. Boil until it hardens in cold water. Flavor with peppermint. When cool pull until light. Cut into half inch pieces with scissors. FLORENCE FOSTER.

MOLASSES CANDY.

Two cups molasses, 1 cup granulated sugar, 1 tablespoon vinegar, 1 tablespoon butter, 1 teaspoon soda. Boil

molasses, vinegar and sugar until it will harden in water. Add butter and soda, pour on buttered tins and pull.

CHOCOLATE CARAMELS.

One cup chocolate, 1 cup molasses, 1 cup sugar, $\frac{1}{2}$ cup milk. Boil slowly until it will harden in water. When nearly done add piece of butter size walnut. Do not stir. Pour on buttered plate to cool and mark in squares.

PINOCHÉ.

Two cups brown sugar, 1 cup white sugar, 1 cup sweet milk. Boil all together slowly on stove and add a very small pinch of soda to prevent milk from curdling. Flavor with vanilla. When boiled it will hair. Remove from fire and stir. Then spread on tins. Nuts of any kind may be added.

BUTTERSCOTCH.

Two cups granulated sugar, 4 tablespoons Orleans molasses, $\frac{1}{2}$ tablespoon butter, 4 tablespoons water, $\frac{1}{4}$ teaspoon vanilla. Boil until it hardens when dropped into water. Pour on buttered tins.

PANOCHÉ.

Three cups brown sugar, 1 cup sweet milk, butter size of walnut. Boil until it makes soft ball in cold water. Remove from fire, add chopped nuts. When cool cut in squares.

MRS. WARD.

SEA FOAM.

Two cups brown sugar, $\frac{1}{2}$ cup boiling water. Boil until it forms soft ball in cold water, then pour over beaten white of an egg. Stir until stiff enough to drop from spoon on greased paper. Nuts may be added if desired.

MRS. F. S. CLIFTON.

FONDANT.

Two cups sugar, $\frac{3}{4}$ cup water, 2 tablespoons glucose. Boil until it will form ball in cold water. Do not stir while boiling. Remove from fire and when quite cool stir until it is white and then knead. The more it is worked the finer the cream. A great variety of candies can be made by using this fondant with different flavors, nuts, chocolate, etc.

MRS. WARD.

TURKISH PASTE.

One cup nuts, 1 cup dates, 1 cup figs, 1 cup raisins. Grind fine and mix in powdered sugar. Roll thin and cut in squares.

MRS. WARD.

MUNICH CREAM.

One cup cream, 3 cups sugar; stir until it boils; add $\frac{1}{2}$ teaspoon cream tartar. Boll twenty minutes. Remove from fire and stir until it whitens. Flavor to suit.

MRS. WARD.

CREAM CANDY.

Beat whites of 4 eggs stiff, add 5 tablespoons cold water, flavor; add confectioner's sugar until stiff enough to knead. Let stand until it hardens. This is the foundation for a great many candies by using different flavors and nuts, etc.

MRS. WARD.

Household Hints

TO REMOVE AXLE GREASE.

Spread butter evenly on the spot. Let remain there until thoroughly soft and greasy, then wash out in soft, soapy water and the stain will come out and no marks left. This will be found valuable, especially for children's clothes.

TO DRIVE AWAY ANTS.

In one-fourth of a cupful of water put one teaspoonful each of sugar and tartar emetic. Place in the haunts of the ants. Also good for getting rid of roaches.

FOUR ROWS OF BUTTONS.

Instead of using 2 rows of buttons on my little girl's waists, as is usually done, I sew on 4 rows and so make last year's petticoats and this year's dresses fit together without showing a line between the hem and the bottom of the skirt. Also this year's petticoats and last year's dresses fit together without the skirts hanging below.

FRUIT STAIN REMOVER.

Before the goods are wet moisten the spot with camphor and the stain will come out when washed. This is especially good for table cloths.

Lemon juice and salt is very good for removing fruit stains in clothing. After rubbing into the spot put out in the sun. When dry, wash well.

TO REMOVE STAINS FROM ENAMELED WARE, SINKS, ETC.

Sprinkle chloride of lime liberally over sink, moisten with cold water, let stand and after a few hours wash off and find perfectly white sink.

TO IMPROVE YOUR STARCH.

Make starch in the usual way then add teaspoon each of turpentine and powdered borax.

TO KEEP RICE FROM STICKING

When cooking rice, if the seasoning of butter is added, when the rice is put on to cook, it can be covered and left until done, providing enough water was put on at first, and it will not run over.

TO FRESHEN REFRIGERATORS AND MILK ROOM

Charcoal is recommended as an absorber of gases in the milk room. It should be freshly powdered and kept there continually, especially in hot weather when unwholesome odors are most liable to infect the milk.

TO WHITEN CLOTHES

A teaspoonful of powdered borax put in the last water in which clothes are rinsed will whiten them surprisingly.

A tablespoonful of turpentine boiled with your white clothes will greatly aid the whitening process.

TO BANISH MUSTY ODORS AND ABSORB MOISTURE

Keep unslacked lime in damp cellars to absorb moisture as well as to banish musty odors.

To freshen your closets when cleaning sprinkle chloride of lime on shelves and floor, close tightly for several hours. Sweep up and the result is delightful.

Miscellaneous

VELVET ICE CREAM.

To make 1 gallon: Two quarts of cream, 1 quart of milk, 2 ½ cups sugar, 1 package of Knox gelatine. Pour cream in the freezer. Dissolve sugar in heated milk and pour in gelatine previously soaked in four tablespoons cold water; stir to melt it. Let cool and lastly add flavoring extract. Put all together the very last moment when all is ready to freeze. ⅓ salt, ⅔ fine chopped ice. Pack two hours to ripen. (This is especially fine.)

MRS. F. S. CLIFTON.

APRICOT ICE.

One quart apricot pulp, juice of 3 lemons, pinch of salt, 2 cups sugar, cold water to fill gallon freezer within two inches of top.

MRS. SETH SMITH.

PINEAPPLE ICE.

Use small can grated pineapple, juice of 2 lemons, 1 ½ cups sugar, pinch of salt. Add water to nearly fill half gallon freezer. Mix the ingredients and let stand several hours before freezing. This allows sugar to melt. Same proportions for strawberry; crush and put through sieve.

MRS. LE ROY G. SMITH.

GRAPE JUICE OR SWEET WINE.

Select thoroughly ripe grapes (I prefer concord or zinfandel), wash and pick from stems, crush and cover with cold water as for jelly. Bring to the boiling point, strain through jelly bag and return juice to stove, adding ½ cup sugar to each gallon (you may leave out sugar) heat again

to the boiling point and bottle or seal in boiling hot jars or bottles. If you use corks be sure to boil them.

MRS. LE ROY G. SMITH.

ROSE PETAL CONSERVE.

Mix 2 cups of white sugar with 2 cups of water, place on stove and when it comes to a boil stir in 1 quart of rose petals. Let boil until it becomes a thick syrup. Remove and let cool, then spread on bread and serve as sandwiches with coffee. Any kind of rose petals may be used but do not mix them.

MRS. D. C. AMSDEN.

NUT PARFAIT.

One pint whipped cream, whites of 3 or 4 eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup water, 1 cup English walnuts, 1 tablespoon vanilla. Nuts to be slightly crisped in the oven, cooled and rolled with rolling pin instead of chopping them. Beat twice to stiff froth. Boil sugar and water same as for frosting and pour slowly on the beaten whites and beat until cool, add nuts, vanilla and whipped cream. Pack in 1 lb. baking powder cans in ice and rock salt and let stand $3\frac{1}{2}$ hours or more, if packed in one large can or freezer.

MRS. F. J. WALKER.

CREAM PUFFS

One-half cup butter melted in cup hot water, put in a small pan to boil; while boiling stir in 1 cup flour; take off and let cool; when cold stir in 3 eggs, one after the other, without beating. Drop on buttered tins and bake in a hot oven twenty or thirty minutes. Filling: One-half cup whipped cream, white of 1 egg beaten to a stiff froth, 1 tablespoon sugar, $\frac{1}{2}$ teaspoon vanilla. Mix well and fill puffs when cold.

MRS. R. D. DEWHIRST.

SALTED ALMONDS.

Blanch almonds by boiling them for twenty minutes in $1\frac{1}{4}$ cups water in which is dissolved $\frac{1}{2}$ cup salt. Remove skins and dry in towel by moving them around. Then fry in hot olive oil and butter (equal parts) till a pretty brown. Remove from hot fat and place on brown paper, changing paper occasionally, and sprinkle with fine salt.

MRS. J. A. MOORE.

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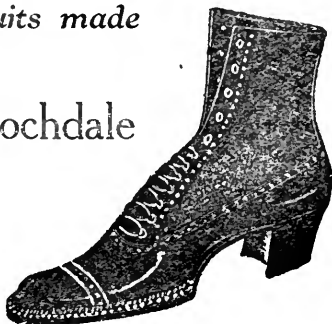


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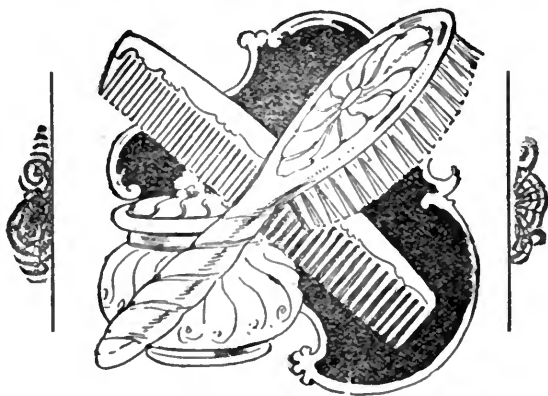
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